BEVERAGES

HOT BEVERAGES 16oz

Coffee (Regular or Decaf) 5
Americano 6
Cappuccino 6
Latte 6
Tea (assorted) 4.50
Hot Chocolate 6

Pop (355ML) 4

Coke | Diet Coke | Sprite | Canada Dry Ginger Ale | Fuze Iced Tea (443ml)

Grizzly Paw Soda (355ml) 4

Black Cherry Cola | Ginger Beer | Root Beer | Cream Soda

Wild Tea Kombucha (355ml) 6

Wild Ginger | Strawberry Daiquiri

Water

Dasani (500ml) 3
Marriott Sparkling Water (330ml) 3.75
Bubbly Sparkling Water (473ml) 4.50 | Powerade (355ml) 5.50

Juices (355ml) 4.50
Mintue Maid Apple /Mintue Maid Orange

Milk2Go (310ml) 5.50
2% | Chocolate

BAR LIST

Ready-to-Drink Cocktails

Truly Hard Seltzer (355 ml) 10
Clink Mimosa (330ml) 12
O'l Beautiful Hard Iced Tea (330 ml) 10
Bridgeland Old Fashioned (100 ml) 24
Bridgeland Espresso Chocolate Orange Martini (100 ml) 24

Wine Bottles

Benvolio Prosecco (200ml) 16
Campagnola, Pinot Grigio (250 ml) 16
Fat Bastard, Shiraz (250ml) 16
Campagnola, Valpolicella (250ml) 16
Cono Sur, Cabernet Sauvignon (375ml) 19
White Haven, Sauvignon Blanc (375ml) 24

Beers

Last Best IPA (473 ml) 12
Marriott Smooth Landing Lager(473ml) 12
Stella Artois (330ml) 9
Guinness (440ml) 13
Athletic Non-Alcoholic 12

A la CARTE

All of our A La Carte items are made fresh to order in our Yakima kitchen.
A La Carte is available from 11:00-23:00. Delivery fee of $5 will be added.
All of our A La Carte items are packed in ecofriendly containers,
unless plated service is requested.

Shareable & Small Bites

Chicken Wings G, D NF — 25
Whisky BBQ sauce, Buffalo or Yakima dry rub, crudités, ranch dip

Smoked Brisket & Bao Buns G, DF, NF — 26
Alberta beef brisket, BBQ Adobo glaze, pickled daikon slaw, soy sesame aioli

chicken lettuce wrap G, DF, N — 25
Hoisin sauce, toasted cashews, scallions, sriracha mayo, crispy wontons

House-Made Kettle Chips G, DF, NF — 12
Sriracha aioli

Salads & Soup

Add ons: Chicken Breast 12, Salmon (4oz) 12, Crispy Tofu 8

Thai Vegetable Soup & Glass Noodles GF, DF, NF, V — 15
Tom Yum inspired, vegetable soup, coconut milk, grilled eggplant, Thai basil

Fork & Knife Caesar G, D, NF — 24
Baby gem lettuce, parmesan cheese, bacon, focaccia croutons, Yakima Caesar dressing

Ahi Tuna Poke bowl GF, DF, NF — 28
Sushi rice, Red Hat cucumber, avocado, pickled carrots, edamame beans, sesame soy dressing

Flatbread Pizza

Locally sourced flatbread pizza from European Bakery

Spicy Italian G, D, NF — 26
Pioneer Butchery meats - salami, prosciutto, double smoked bacon, mozzarella, tomato sauce

Whisky BBQ Chicken G, D, NF — 26
Chicken, mozzarella, pickled red onions, finished with house-made ranch

Heirloom Tomato & Bocconcini G, D, NF — 25
Galimax Farms tomatoes, aged balsamic, sun-dried tomatoes, bocconcini, cold pressed canola oil, arugula & basil

PROUDLY CANADIAN

GF GLUTEN FREE VG VEGETARIAN DF DAIRY FREE NF NUT FREE V VEGAN
G CONTAINS GLUTEN D CONTAINS DAIRY N CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Although we do our best to maintain an allergy friendly kitchen, all items may come into cross contamination with any and all allergens. Please inform staff of any dietary restrictions, allergies or concerns.

Handhelds

served with fries | substitute with green salad or Caesar salad +3

Yakima Alberta Beef Burger G, D, NF — 27
Aged smoked cheddar, bacon, lettuce, tomato, onion, BBQ aioli, European Bakery brioche bun

Yakima Steak Sandwich G, DF, NF — 28
AAA Alberta beef, open-face herb focaccia, jalapeños, peppers, red onions, sriracha mayo

Yakima Turkey Club G, D, NF — 26
Shaved turkey breast, iceberg lettuce, tomato, bacon, cranberry mayo, served on ciabatta bun

People Food Vegan Burger G, D, NF — 24
Locally made lentil & split pea patty, avocado purée, tzatziki, tomato & red onion slaw, European Bakery potato bun

Mains

8oz Supreme Chicken & Rice GF, DF, NF — 44
Rossdown Farms free-range roast chicken breast, steamed jasmine rice, wok Galimax Farms vegetables, teriyaki reduction, ponzu & bird's eye chili broth, Micro Acres herb salad

Rangeland Bison Short Rib G, D, NF — 56
Slow-cooked bison chuck flats, asparagus, cherry tomatoes, prairie barley risotto, Sylvan Star gouda, crispy onions, herb salad

BC COHO SALMON GF, DF, NF — 47
Soy ginger broth, shiitake mushrooms, edamame, cherry tomatoes, fingerling potatoes, pearl onions, toasted Highwood Crossings sunflower seeds

Desserts

Chocolate Flapper Pie G D, NF, — 14
Smoked chocolate pastry cream finished with Bridgeland Distillery whiskey, toasted meringue, spiced crumble, Fallentimber honeycomb sponge toffee, caramel sauce

Alberta Wild Rose G, D, NF — 14
Wild rose mousse filled with strawberry rhubarb compote, red fife sablée, salted Fallentimber honeycomb sponge toffee, raspberry and coconut gel

Kids Menu

Available from 11:00-23:00

Crudité — 6
Cucumber, celery, carrot, cherry tomato, served with side of ranch

Chicken Tenders & Waffles — 12

Cheese Burger & Fries — 12

Breakfast

Available 06:00-11:00

The Canadian G, D, NF, VG — 25
Includes coffee, tea or juice & choice of toast.
Mans Organics Farm two free run eggs cooked to your liking, your choice of bacon or pork sausages, sautéed potatoes with Yakima applewood smoked spice

The Healthy Start GF, NF, VG, D — 23
White egg omelette, Fairwinds Farm goat cheese, baby spinach, grilled zucchini, Greenland tomato salsa

Stack of Three Pancakes G, D, NF, V — 22
Light fluffy pancakes served with Saskatoon berry compote, whipping cream & Quebec maple syrup

Toasted Bagel Sandwich NF, G, D — 10
Black forest ham, fried egg, natural mild cheddar cheese

Market Place Grab & Go

Available 24 Hours

Breakfast Croissant — 11
Fried egg, ham, Swiss cheese, Fallentimber honey mustard

Breakfast EGGLT — 11
Egg, bacon, lettuce, tomato, mayonnaise on a bagel

Grilled Vegetable Wrap (Vegan) — 15
Char-grilled zucchini, eggplant, red onions, hummus

Roast Beef Sandwich — 17
Roast beef, chimichurri, caramelized onions, Swiss cheese, arugula

Muffuletta — 17
Mortadella, Italian deli meats, provolone, olive tapenade on European Bakery artisan bread

Yakima Spiced Grilled Chicken — 17
Grilled chicken, Asian mayo, provolone cheese, tomatoes, fresh arugula, served on European Bakery ciabatta

Cobb Salad — 17
Mixed greens, bacon, chicken, smoked cheddar, cherry tomatoes, cucumbers red onions, honey mustard dressing

Superfood Bowl — 17
Quinoa, edamame beans, chickpeas, cherry tomatoes, cucumbers, roasted cauliflower, radishes, toasted almonds, mixed greens, lemon-thyme olive oil dressing

Crudité with Red Pepper Hummus — 11
Crisp vegetables served with roasted red pepper hummus

Mixed Berry Parfait — 9
Vanilla yogurt, mixed berries, granola, and a touch of Early Dawn Farm caramel

Vanilla Chai Latte Overnight Oats — 9
Oats, vanilla chai, dried fruits, cinnamon, a drizzle of Early Dawn Farm caramel

Fruit Cup — 9
Seasonal fruit lightly glazed with Fallentimber honey

PROUDLY CANADIAN